

# RANSOM TAVERN

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## APPETIZERS

### Focaccia - \$8

Fresh Homemade Bread with Dip

### Tomato Fennel Soup- \$12

Spicy Tomato, Fennel, Red Pepper, Onion, Pecorino

### Artisanal Meats - \$24

Serves 2

Prosciutto di Parma, Cotto Ham, Soppressata, Capicola, Genoa Salami, Cornichons, Tomato Jam, Crostini

### Prosciutto with Parmesan - \$16

Prosciutto di Parma, Marinated Olives, Parmesan

### Meatballs and Ricotta - \$15

Two House Made Meatballs with Ground Beef, Veal and Pork, Marinara, Ricotta, Basil

### Artisan Cheese Board - \$18

VT Farmstead Alehouse Cheddar, VT Farmstead Brie, Bayley Hazen Blue Cheese, Candied Walnuts, Honey, Apricot Pistachio Crisps, Dried Figs

### Burrata - \$16

Burrata, Cherry Tomato, Arugula, Extra Virgin Olive Oil, Cracked Black Pepper, Fleur de Sel, Balsamic Glaze, Basil

## SALAD

### House Salad - \$12

Mixed Greens, Watermelon Radish, Grapefruit, VT Farmstead Alehouse Cheddar, Ann's House Dressing

### Caesar - \$15

Heart of Romaine, Shaved Parmesan, White Anchovies, Garlic Croutons, Caesar Dressing

### Fennel - \$15

Baby Arugula, Shaved Fennel Bulb, Orange Supremes, Pickled Shallots, Shaved Parmesan, Ann's House Dressing

### Roasted Beets - \$15

Mixed Greens, Red and Gold Beets, Goat Cheese, Toasted Pumpkin Seeds, Maple Vinaigrette

### Greek - \$15

Heart of Romaine, Kalamata Olives, Green Peppers, Red Onions, Cucumbers, Cherry Tomatoes, Feta, Pepperoncini, Greek Dressing

### Un-Wedge Salad - \$15

Iceberg Lettuce, Cherry Tomatoes, Bayley Hazen Blue Cheese, Bacon Lardons, Blue Cheese Dressing

### Fig and Walnut - \$15

Mixed Greens, Dried Figs, Walnuts, Balsamic Vinaigrette, Gorgonzola

Add Chicken to Any Salad - \$6.00

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## **SPECIALTY PIZZA**

### **Broccoli Rabe and Sausage - \$24**

Tomato Sauce, Broccoli Rabe, Fennel Sausage, Roasted Red Peppers, Fresh Mozzarella, Chili Oil

### **Ransom Tavern - \$24**

Gorgonzola, Caramelized Onions, Prosciutto di Parma, Maple Syrup

### **The Old Orchard - \$24**

Caramelized Onion, VT Farmstead Alehouse Cheddar, Bacon Lardons, Ann's Arugula, Grilled Apples

### **The Gardener - \$24**

Fresh Roasted Butternut Squash Puree, Roasted Garlic, Shitake, Cremini & Oyster Mushrooms, Fresh Mozzarella, Ann's Arugula, Shaved Parmesan

### **Fiamma - \$24**

Fra Diavolo Sauce, Fresh Mozzarella, Anaheim Chili Peppers, Roasted Red Peppers, Cracked Pepper, Capicola

### **Capricciosa - \$28**

Tomato Sauce, Basil, Artichokes, Mushrooms, Fresh Mozzarella, Cotto Ham, Extra Virgin Olive Oil

### **The Hunter - \$24**

Tomato Sauce, Pepperoni, Fennel Sausage, Fresh Mozzarella, Capicola, Genoa Salami

### **Porcellino - \$28**

Tomato Jam, VT Farmstead Alehouse Cheddar, Basil, Cotto Ham, Ann's Arugula

## **RED PIZZA**

### **Margherita - \$17**

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Extra Virgin Olive Oil

### **Pepperoni Pizza - \$18**

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Pepperoni

### **Tre Diavoli - \$22**

Fra Diavolo Sauce, Basil, Mozzarella, Green Peppers, Anaheim Chili, Red Onion

### **Kid's Cheese Pizza - \$14**

Tomato Sauce, Shredded Mozzarella

## **WHITE PIZZA**

### **Quattro Formaggi - \$22**

Ricotta Garlic Cream Sauce, Gorgonzola, Fresh Mozzarella, Pecorino

### **Kings on Horseback - \$28**

Fig, Chevre, Gorgonzola, Ann's Arugula, Prosciutto, Balsamic Reduction

### **The Woodsman - \$24**

Artichoke, Chevre, Roasted Garlic, Caramelized Onion, Black Pepper, Extra Virgin Olive Oil

### **Prosciutto & Arugula - \$24**

Ricotta Garlic Cream Sauce, Fresh Mozzarella, Ann's Arugula, Prosciutto di Parma, Balsamic Reduction

### **Wild Mushroom - \$22.00**

Ricotta Garlic Cream Sauce, Roasted Garlic Cloves, Shitake, Cremini & Oyster Mushrooms, Fresh Mozzarella, Pecorino

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## **VEGAN PIZZA**

### **French Onion and Roasted Garlic - \$18**

Fresh Roasted Vidalia Onions, Roasted Garlic Cloves, Extra Virgin Olive Oil, Dry Oregano and Fleur de Sel

### **Black Forrest - \$22**

Roasted Garlic Cloves, Shitake, Cremini & Oyster Mushrooms, Sage and Rosemary Oil, Black Pepper and Fleur de Sel

## **ADDITIONAL TOPPINGS**

\$1.00 each

Extra Sauce, Extra Cheese, Fresh Basil, Pecorino, Mushrooms, Broccoli Rabe, Roasted Red Peppers, Gorgonzola, Caramelized Onions, Maple Syrup, Raw White Onions, Black Olives, Roasted Garlic Cloves, Anaheim Chili Peppers, Artichokes

\$2.00 each

Pepperoni, Sausage, VT Farmstead Alehouse Cheddar, Bacon Lardons, Prosciutto di Parma

**Make Any Pizza Gluten Free for \$8.00!**

**20% Gratuity Automatically Added to All Tables**



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SINCE 1822

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## *DESSERT*

### **Nutella Pizza - \$10**

Nutella Stuffed Pizza

### **Mille Foglie- \$12**

Layers of Puff Pastry Stuffed with Belgium Vanilla Custard, Powdered Sugar

### **Affogato - \$10**

A Scoop of Vanilla Ice Cream Covered in a Warm Shot of Espresso

### **Raspberry Sorbet -\$8**

### **Tiramisu - \$12**

Light Mascarpone Cream, Espresso-Soaked Sponge Cake, Cocoa Dusting

### **Chocolate Torte - \$12**

Crème Anglaise

### **Root Beer Float - \$10**

A Scoop of Vanilla Ice Cream Floating on Rookies Root Beer

### **Limoncello Cake -\$14**

Lemon, Blueberry, Limoncello, Honey Tuile

### **Build Your Own Sundae - \$8**

Sundaes Include One Scoop of Ice Cream Plus Your Choice of Toppings

**Ice Cream Choices:** Vanilla, Chocolate or Coffee

**Toppings:** Chopped Walnuts, Chocolate Shavings, Heath Bars, Mini Marshmallows, Chopped Oreos, Chocolate Sauce, Whipped Cream, Cherry



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## HOUSE COCKTAILS -\$14

### **Nonna's Old Fashioned**

*Bourbon, Amaro Nonino, Bitters, Local Maple Syrup*

### **Royal Jelly**

*Barr Hill Tomcat Gin, Amaro Montenegro, Ginger Honey Syrup, Lemon*

### **Ancho Margarita**

*Reposado Tequila, Ancho Verde Chile Liqueur, Pineapple, Lime, Agave, Tajin*

## MUD SEASON COCKTAILS -\$12

### **Carajillo**

*Blanco Tequila, Licor 43, Espresso, Aztec Chocolate  
Bitters,  
Simple Syrup*

### **Negroni Bianca**

*London Dry Gin, Cocchi Americano Aperitif, Italicus,  
Absinthe, Lemon, Olive*

## BEERS ON DRAFT

Fiddlehead: White (5.3%) - \$8  
Frost Beer Works: Lush DIPA (8%) - \$9  
Outer Limits: Hefeweizen (5%) - \$9  
Mayflower: Porter (5.2%) - \$8  
Catamount: IPA (6.2%) - \$8  
Schilling: Alexandr Pilsner (5%) - \$8  
Lawson's: Sip of Sunshine IPA (8%) - \$8  
Oxbow: Luppulo Italian Pilsner (5%) - \$7  
Zero Gravity: Little Wolf APA (4.7%) - \$7

## ZERO PROOF COCKTAILS -\$12

### **Aranciata**

*Lyre's N/A Italian Orange, Lemon, Demerara Syrup,  
Cardamom Bitters, Club Soda*

### **Bee's Knees**

*Seedlip N/A Gin, Lemon, Wildflower Honey*

## BOTTLES & CANS

Alchemist: Heady Topper DIPA (8%) - \$8  
Alchemist: Focal Banger IPA (7%) - \$8  
Mountain Mac: Hard Cider (6.9%) - \$8  
Bud Light (4.2%) - \$3.50  
Athletic: Run Wild IPA (N/A) - \$5  
O'Doul's (N/A) - \$4

## NON-ALCOHOLIC

*Maine Root: Mexicane Cola, Lemon Lime Soda - \$5  
Boylan's: Diet Cola - \$5  
Fever Tree: Ginger Ale, Ginger Beer, Grapefruit Soda - \$4  
House Lemonade/Iced Tea - \$6  
Rookie's Rootbeer on Draft - \$5*